

Vesta x Jigs

To Start

Oysters with mignonette dressing \$5 each
House made bread, whipped citrus ricotta \$8

Small Plates

Potato roesti, house made quark, fig, plum, pistachio \$16
Filipino bbq pork, Mums papaya pickle \$18
Ceviche of Kingfish, pickled strawberry, citrus dressing \$20
Duck neck sausage, duck emulsion, fennel salad \$18
Burrata, house made garlic & chili oil, youtiao \$19.50

Large Plates

Lamb backstrap, romesco, burnt onion powder, red wine sauce \$42
Crusted kangaroo fillet, river mint & macadamia, quandong, Davidson plum \$45
Duck, elderberry pickle, pea puree, blackberry jus \$38
Pressed chicken thigh, onion soubise pickled turnip, oyster mushrooms \$35
Caramel Miso eggplant, nori puree, smashed cucumber salad, chili \$32
Crab & lobster lasagne, tomato consommé, parmesan espuma, herb powder \$48

Sides

Savoy cabbage salad with parmesan drizzled with our house dressing \$12
Seasonal veg tossed with lemon & butter \$12
Sidewinder chips \$15

To Finish

Dark chocolate, salted caramel, pretzel, peanut butter, black salt \$17
Lemon Myrtle custard, berries, granita, hob nobs \$16
Cheese- 1 cheese \$16, 2 cheese \$25

Feed Me

Sit back, relax, and let us curate the perfect feast for you—no decisions required.
6 courses, no dietaries.
\$120pp

First we eat, then we do everything else. MFR Fisher

